VIDITA DESHPANDE

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EDUCATION

Utah State University (USU) 2015- May 2020
Ph.D. Food Science and Nutrition GPA: 3.95
California Polytechnic State University, San Luis Obispo 2012- 2015
B.S. in Food Science GPA: 3.81

EXPERIENCE

USU Department of Nutrition, Dietetics, and Food Sciences (NDFS), Logan UT **Aug 2015- Present**
Graduate Researcher

- Investigated and executed sonication procedures for dairy industry applications
- Designed experiments from lab to pilot scale successfully while trouble shooting any technical problems
- Researched and implemented protocols for spore germination and evaluating microbial reductions
- Developed methods and SOPs for sample preparation, sample analyses, and data analyses
- Implemented methods and SOP's for shelf life testing and physicochemical analyses such as free fatty acid content (FFA), sulfur content, color, and viscosity measurements

Cal Poly Food Science and Nutrition Department (FSN), San Luis Obispo, CA
Teaching Assistant - Food Chemistry, Food Analysis **Sep 2014-Mar 2015**

- Planned, prepared, and assisted in creation and execution of food chemistry and analysis labs for 2 classes of 30 students each
- Maintained and trained students on use of analytical lab equipment: water activity meter, moisture analyzer, pH meter, spectrophotometer, conductivity meter

Research Assistant **Mar 2014-Jun 2015**

- Planned and implemented DOE for wine waste filtration, performed chemical analysis and data analysis
- Executed experiments successfully and troubleshooting technical problems during trials or equipment setup

PRODUCTION AND QA EXPERIENCE

Cal Poly Food Science and Nutrition Department (FSN),San Luis Obispo, CA **Jan 2014-Jun 2015**
Production Assistant/Summer Intern

- Trained new interns on tasks and documentations performed during production, cleaning, and sanitation
- Developed and reformulated Cal Poly products including jams/fruit spreads, bbq sauce, and dressings
- Performed quality and production tasks during production runs and resolved any technical issues with equipment set up

GCMMF Amul, Gujarat, India **April–July 2012**
QC Laboratory Assistant

- Conducted quality control tests and evaluated samples using sensory evaluation and chemical analysis (fat content determination, particle size determination for powders, colorimeter measurements for butter)

PEER REVIEWED PUBLICATIONS

- **Deshpande, V.K**, Walsh, M.K. (2018). Effect of sonication on the viscosity of reconstituted skim milk powder and milk protein concentrate as influenced by solids concentration and temperature. International Dairy Journal.,78, 122-129.
- **Deshpande, V. K**., Walsh, M. K. (2020). Effect of thermosonication in a batch system on the survival of spore-forming bacteria. International Journal of Dairy Technology.

POSTER PRESENTATIONS

Deshpande V.K, Walsh M.K. 2019. Effect of thermosonication in a batch system on the survival of thermophilic bacteria in milk. ADSA Annual Meeting 2019.
Deshpande V.K, Walsh M.K. 2019. Effect of sonication combined with heat to improve the microbial quality of milk. ADSA Annual Meeting 2019.
Deshpande V.K, Walsh M.K. 2017. Effect of batch sonication on the viscosity of reconstituted milk powders as influenced by total solids and temperature. IFT & AACT's UTAH FOOD & CANDY EXPO 2017.
Deshpande V.K, Walsh M.K. 2017. Effect of sonication on the viscosity of reconstituted milk powders as influenced by total solids and temperature. ADSA Annual Meeting 2017.

PRODUCT DEVELOPMENT EXPERIENCE

IFTSA Smart Snacks for Kids Product Development Competition; 2018,2019
- Second Prize at the Annual IFT 2019 Meeting with Cosmic Crackers- Team Lead
- First Prize at the Annual IFT 2018 Meeting with Cauliflower Crust Pizza Bites

Idaho Milk Processors Association Product Development Competition; 2016, 2018
- First Prize at the Annual IMPA Meeting with SCOOPS (2018-frozen dessert made from low value co-product from whey processing)
- First Prize at the Annual IMPA Meeting with PRO2GO (2016-frozen yogurt bar)

Disney IFTSA Product Development Competition; 2016, 2017
- Team lead for DEERTRAX (2016) and The Little Popping Sea (2017)

Disney IFTSA Product Development Competition-Team Captain; 2015
- Grand Prize at Disney IFTSA Product Development Competition with Build A Snowman Kit

PROJECTS AND CLASSES

Sensory panel for consumer liking of chocolates; 2019
- Executed a sensory panel to test for consumer liking for Aggie Chocolate Factory chocolate samples
- Coordinated and oversaw a team of 8 undergraduates
- Responsible for writing technical research proposal, establishing protocols for samples preparation and test administration using SIMS 2000

Undergraduate Senior Project: **Extruded Oatmeal project;** 2015
- Researched and studied the use of wet extrusion techniques to optimize oatmeal production
- Responsible for planning and executing DOE, data analysis, and data interpretation

Graduate level specialized classes: Proteins, Enzymes, Dairy Chemistry, Food Toxicology, Crystallization in Food Systems
Undergraduate level specialized classes: Food Packaging, Food Engineering (3 class series)

LEADERSHIP

- **Co-founder/Team Member**, Approach Helping Hands Foundation, India; 2010-Present
- **Community Advisor,** Cal Poly Housing; 2014-2015
- **Event Planner**, International Student Friendship Club, Cal Poly; 2014-2015
- **Vice President of Volunteer Experience/ Fun Run Chair,** IFTSA; 2016-2017
- **Vice President/Product Development Officer/IFT representative**, USU Food Science Club; 2016-2019
- **Cultural Officer**, Indian Student Association, USU; 2017-2019
- **Team Captain,** IFTSA College Bowl Competition, 2017-18

TECHNICAL SKILLS

Computer: Statistical Analysis Software (SAS), Sensory Analysis (SIMS 2000), Genesis (R&D, product formulations, labels), Microsoft Office (Word, Excel, PowerPoint)
Analytical: Physicochemical and microbial testing for shelf life of milk and milk products, wine waste, jam, and oatmeal samples such as pH, brix, viscosity, free fatty acid, sulfur content, total solids, and total dissolved solids.